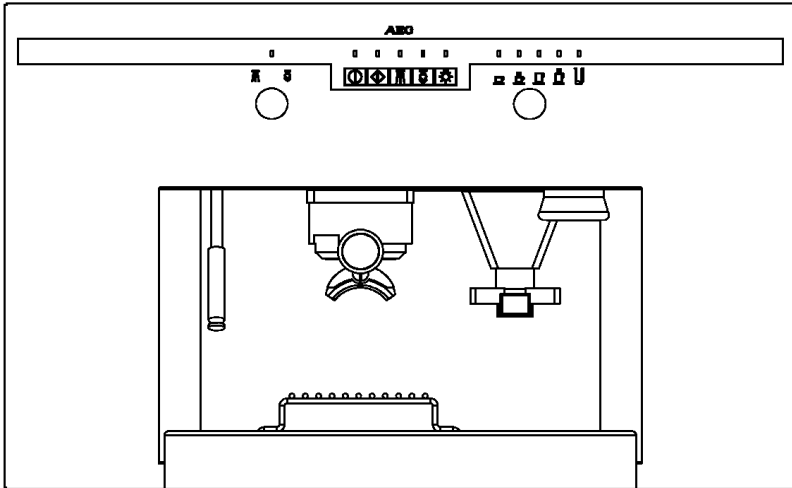
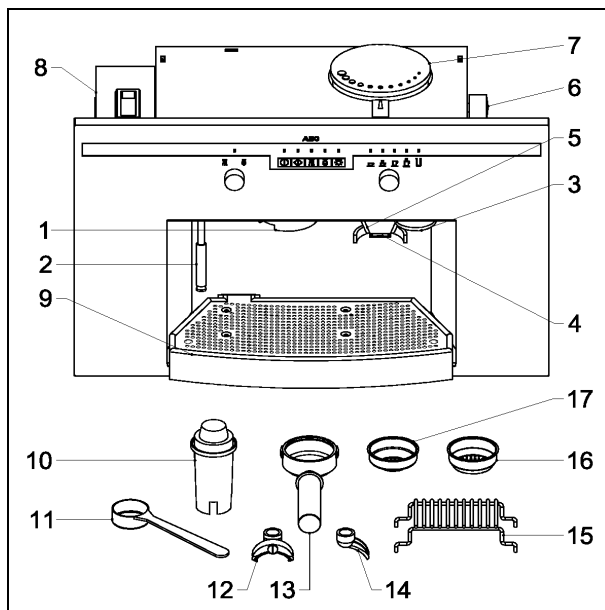


CONTENTS



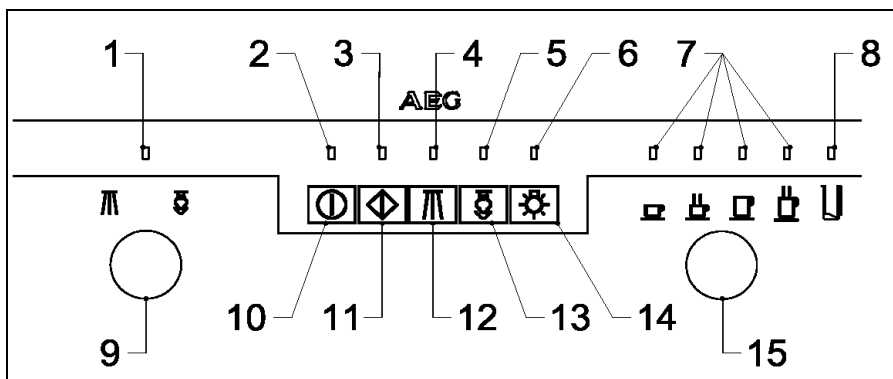
1. Describing the espresso machine
2. Description of the control panel: touch keys
3. Safety instructions
4. Instructions for the first use of the machine
5. Accessories
6. Drawer (optional)
7. Coffee
8. Hot water
9. Steam
10. Programming the quantity of ground coffee
11. Programming the quantity of coffee poured in the cup
12. Programming the quantity of hot water
13. Recipes
14. Cleaning
15. Installation
16. What to do if ...
17. Technical specifications
18. After-sales Service, spare parts and guarantee

1. DESCRIPTION OF THE ESPRESSO MACHINE



1. Locking nut of filter holder
2. Steam/water pipe
3. Coffee pressing tool
4. Grinder button
5. Coffee measuring device
6. Adjusting knob for grinding
7. Container of coffee beans
8. Water reservoir
9. Drip tray
10. Brita filter
11. Measuring spoon for ground coffee
12. Two-cup nozzle with adjusting screw
13. Filter holder
14. One-cup nozzle
15. Grille for espresso
16. Two-cup filter
17. One-cup filter

2. DESCRIPTION OF THE CONTROL PANEL: TOUCH KEYS



1. Water temperature indicator
2. ON/stand-by indicator
3. Coffee indicator
4. Water indicator
5. Steam indicator
6. Spotlight indicator
7. LEDs of coffee measures (strong coffee, weak coffee, 2 cups of strong coffee, 2 cups of weak coffee)
8. No-water indicator
9. Steam knob
10. ON-OFF/stand-by button
11. Coffee button
12. Hot water button
13. Steam button
14. Spotlight key
15. Knob for selecting coffee measure

TOUCH KEYS: Instructions of use

Touch controls are the exclusive characteristic of this model. In fact pressing lightly on the respective symbol will enable the corresponding function of the machine. However these touch keys must be pressed, although lightly, just in the case of a common pushbutton, to prevent functions from being enabled accidentally.

3. SAFETY INSTRUCTIONS

Using this machine is very easy. However, please read this instruction manual carefully and thoroughly before installing and operating this machine for the first time, so that any wrong operation can be avoided, the best and safest performance can be ensured, and environment will be protected.

DURING THE OPERATION



CAUTION:

The filtering unit will always be kept very hot to obtain an excellent coffee. Therefore please use this machine with extreme care to avoid being scalded.

- This machine must be used only by grown-up people. **Make sure that children cannot touch its controls nor play with the machine.**
- Modifying or merely trying to modify the characteristics of this product is very dangerous.
- **Always keep this machine clean.**
- **The external parts of this machine become very hot while it is operating and they will not cool down immediately after the machine is switched off. Keep children out of reach until the machine has cooled down completely.**
- **Before cleaning or servicing the machine, make sure that it is disconnected from the power supply.**
- In case of malfunction, **never try to repair the machine by yourselves.** Repairs made by unskillful people can provoke damages and accidents. Consult this manual: if the necessary information cannot be found, please **contact the nearest After-Sales Service.** This machine will be serviced exclusively by an authorized After-Sales Service Centre. Always require the use of genuine spare parts.

FOR INSTALLATION AND SERVICING

- **This machine must be installed and connected to the mains by a SKILLFUL ENGINEER. Make sure that the machine is DISCONNECTED from the power supply before any servicing operation.**
- After unpacking the machine make sure that the product has not suffered any damage and that the power cord is in perfect conditions. Otherwise, before switching the machine on contact your retailer immediately.
- **The Manufacturer declines all responsibility if the safety rules are not complied with.**

SOME HINTS OF ENVIRONMENTAL PROTECTION

PACKAGE

- All the packing materials are environmentally friendly and they can be recycled. Please help in preserving the environment, by using the proper channels of separate collection of rubbish.

OUT-OF-USE EQUIPMENT

- Cast-off or unusable apparatuses are not valueless waste. A proper ecological disposal can recover several materials used in producing this machine.
- Ask a specialized retailer or the proper offices of municipal administration for the present possibilities of disposal.
- **Before discarding the machine, cut off its power cord so that it cannot be used any longer.**

Keep this instruction manual together with the machine for any future reference. If the machine is sold or transferred to another person, make sure that this instruction manual is given to the new user, so that he/she can become familiar with the machine's functions and with the recommendations given.

CE This machine complies with the directive BT 73/23

Electrical safety rules EN 60335-1 (August 1995 - Safety for electrical household and similar appliances – General Standard) and EN 60335-2-15 (April 1996 – Specific Rules concerning the equipment for heating liquids).

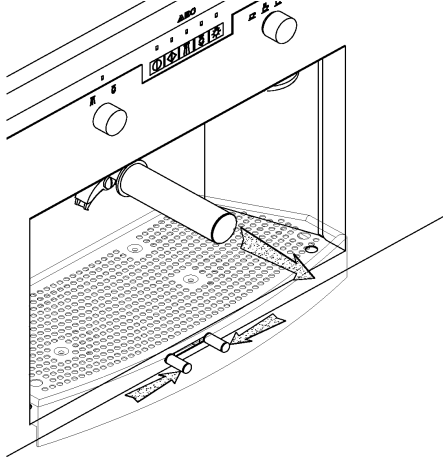
Directive EMC 89/336 in conformity with the following standards:

- 55014-1; 55014-2; 61000-3-2; 61000-3-3

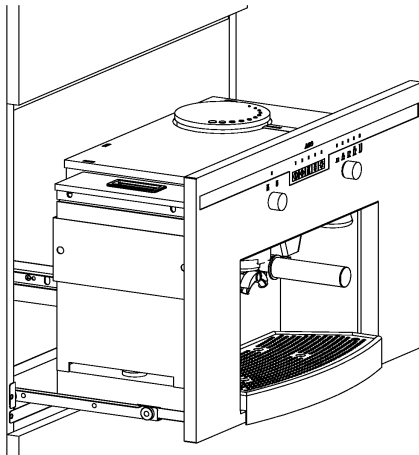
4. INSTRUCTIONS FOR THE FIRST USE OF THE MACHINE

FILLING UP THE WATER RESERVOIR

- Press the unlocking levers available under the drip tray and pull the machine as it is shown in the figure.

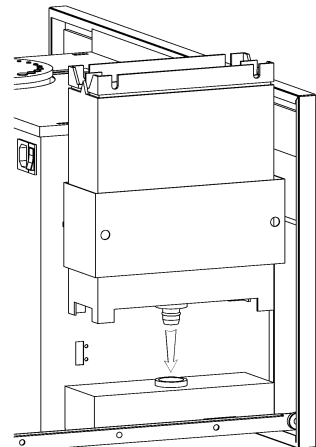
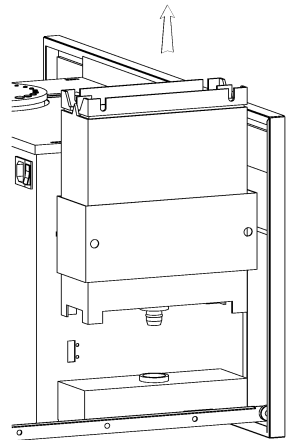
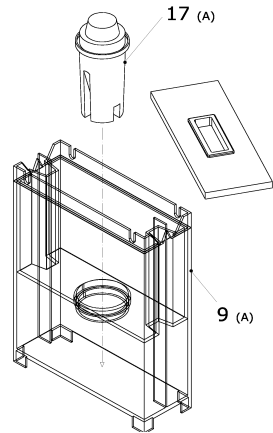


- Extract the espresso machine out of the cabinet sliding on the special slides.



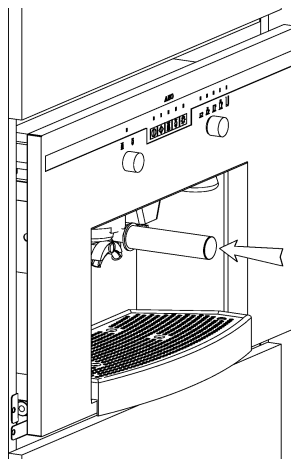
Hardness of water:

- Before filling up the water reservoir, make sure that the decalcifying Brita filter has been soaked in cold water for at least 30 min. (however follow the instructions printed on the filter package). After this operation insert the filter into its proper seat inside the reservoir as it is shown in the figure.
- If the machine will not be used for long periods, change the water in the reservoir and drain the boiler: the machine has to dispense about half a litre of water (refer to the chapter "Hot water").
- Brita filters are available at any retailer of electrical household appliances, at our After-Sales Service Centres or at the Shops of Authorized Spare Parts.
- Extract the reservoir as it is shown in the figure; then fill it with spring water (approximately 2.5 litres).



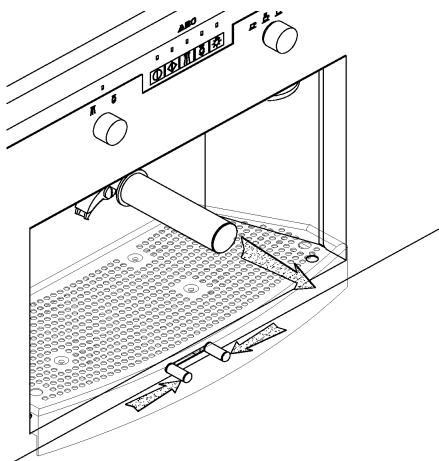
- Insert the reservoir again in its own housing caring to match the two clutches of the bottom.

- Insert the machine into the cabinet pushing slightly until “CLIK!” can be heard: this is the signal that the machine has been locked.

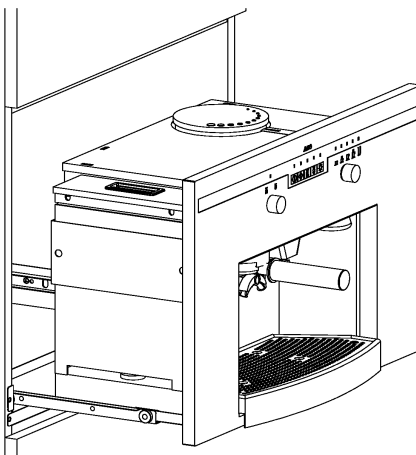


FILLING UP THE CONTAINER OF COFFEE BEANS

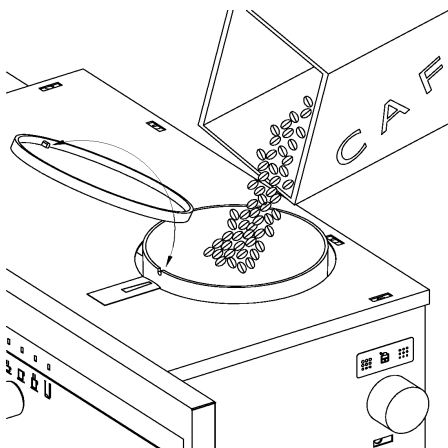
- Press the unlocking levers available under the drip tray and pull the machine as it is shown in the figure.



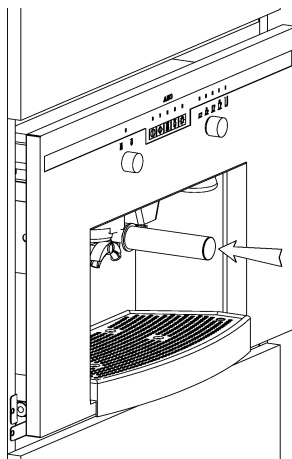
- Extract the espresso machine out of the cabinet sliding on the special slides.



- Pour approximately 200 g of coffee beans into the container available on the right side of the machine

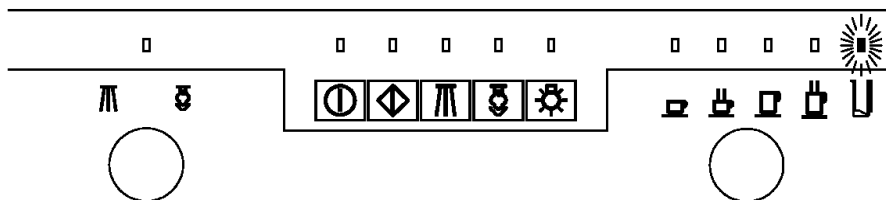


- Insert the machine into the cabinet pushing slightly until "CLIK!" can be heard: this is the signal that the machine has been locked.



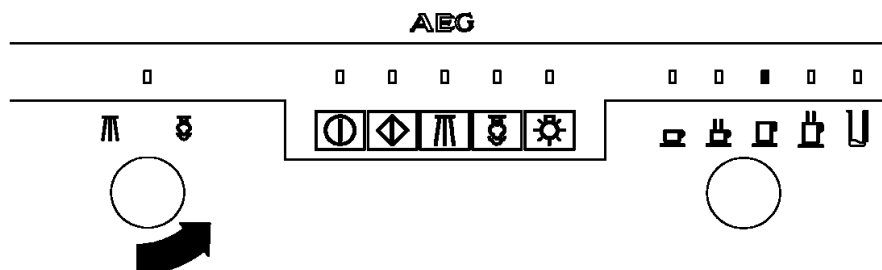
SIGNALLING WATER MISSING IN RESERVOIR

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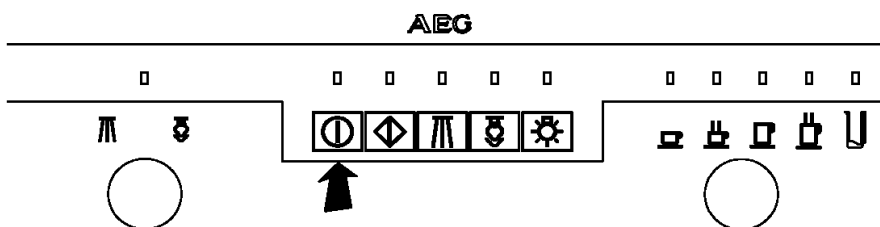


- ?? This machine is equipped with a sensor detecting the presence of water in the reservoir. If there is no water, the machine will signal it with the proper indicator, then it cannot operate until the reservoir is filled up again.

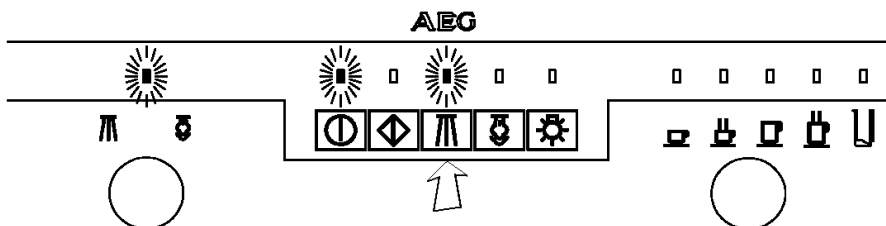
PRELIMINARY STARTING: FIRST USE



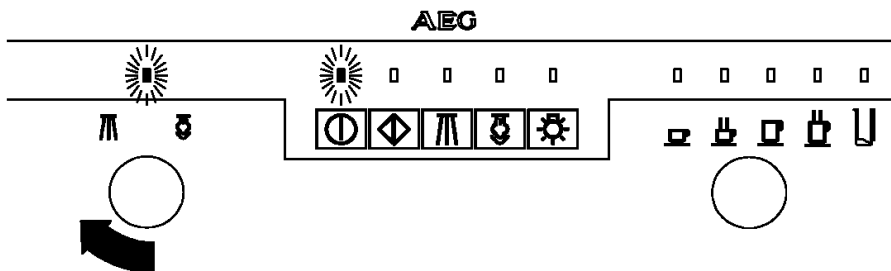
- After filling up the water reservoir, open the steam/water cock as it is shown in the figure.



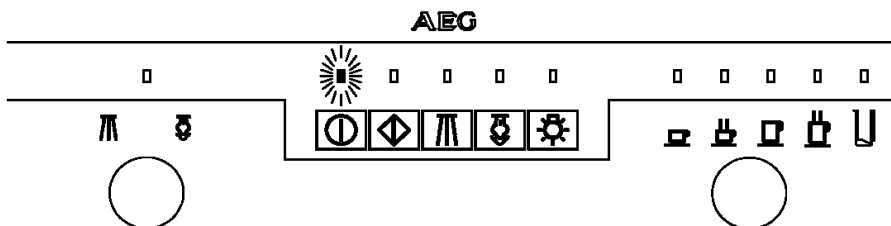
- Switch the espresso machine on by keeping the on-off/stand-by button pressed until the red LED stops flashing and is kept on. This indicator will signal the operating condition of the machine (flashing: STAND-BY; lit ON; out OFF).



- At the same time the red indicator of heating will be on; this LED indicates the heating phase of the water inside the boiler. Now pressing the key as it is shown in the figure will enable the machine to dispense some hot water, then wait until the air inside the boiler has completely exhausted through the steam/water nozzle.



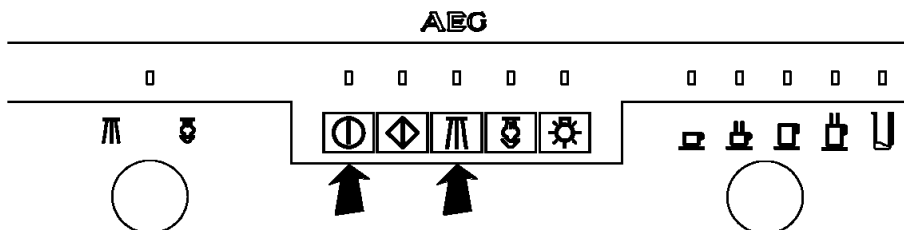
- After the water has flowed out (if necessary, repeat the draining operation several times), close the knob again.



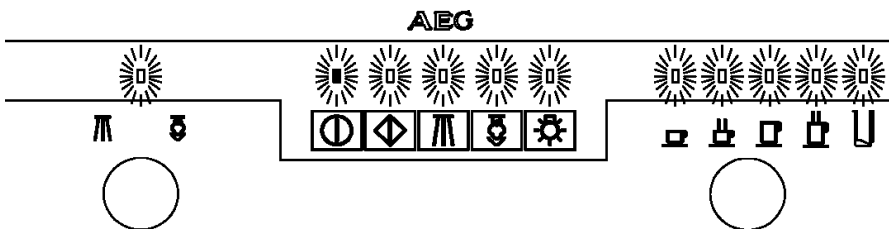
- As soon as the heating LED goes out, the machine has reached the right temperature and it is ready to make coffee. Only the on-off indicator is kept on.

RESETTING STANDARD VALUES

- This espresso machine is calibrated in factory to make the optimum Italian espresso, as approved by the coffee University of Naples and complying with ILLY standards. On the contrary, the values set for weak coffee comply with German standards.



- If these standard values have to be reset, merely switch the machine on by pressing both the on/off and hot-water buttons at the same time.



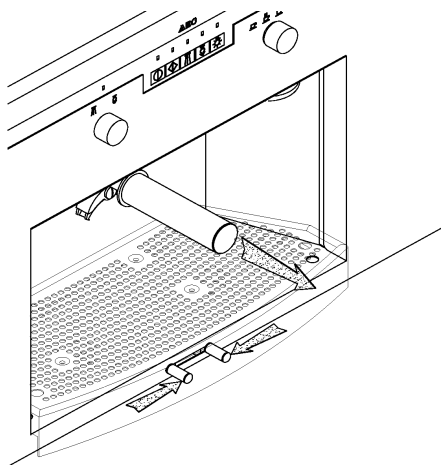
- A faint flashing of all the LEDs will signal that the factory values have been reset.

N.B.: The standard values only concern the quantity of water required for each cup of coffee. Then the measures of ground coffee will not vary.

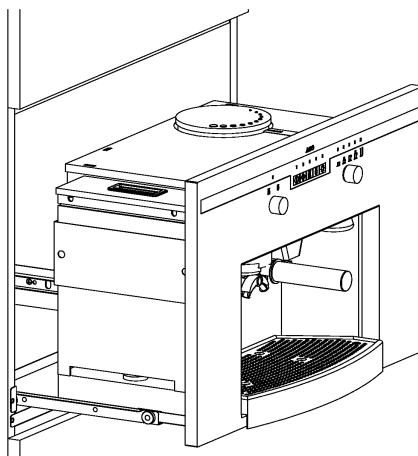
CAUTION – ADJUSTING THE GROUND COFFEE

- **This machine is calibrated in factory for an ideal level of coffee grinding.** The success of a good espresso depends on this grinding level very much. A too “coarse” grinding will lead to a coffee flowing too fast, with no cream nor body. On the contrary a too fine grinding will lead to a very strong coffee flowing “by drops” with a “burnt” taste. Remember that the time required for an espresso will range from 15 to 25 seconds.

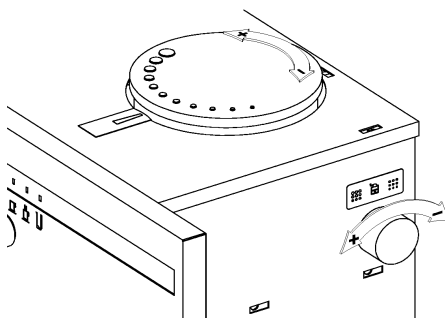
- Press the unlocking levers available under the drip tray and pull the machine as it is shown in the figure.



- Extract the espresso machine out of the cabinet sliding on the special slides.

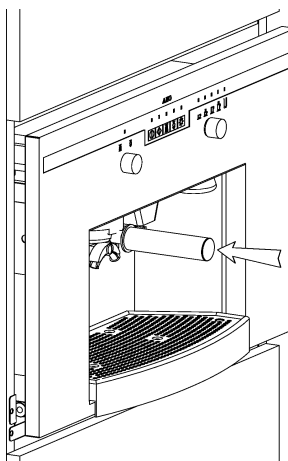


- Turning the proper adjusting knob (A-10) will modify the grinding level. Turning the knob in clockwise direction will lead to a fine grinding for a stronger coffee. Turning the knob anti-clockwise will lead to a coarse grinding for a weaker coffee. The set grinding level can be read on the lid of the coffee case: bigger circles mean "coarse" grinding level (fast-flowing weak coffee), whereas



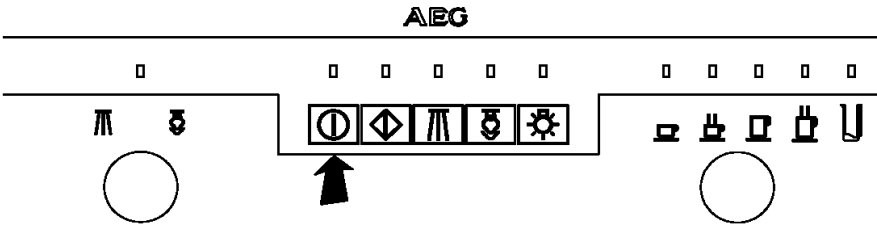
smaller circles mean "fine" grinding level (slow-flowing strong coffee).

- Insert the machine into the cabinet pushing slightly until "CLIK!" can be heard: this is the signal that the machine has been locked.

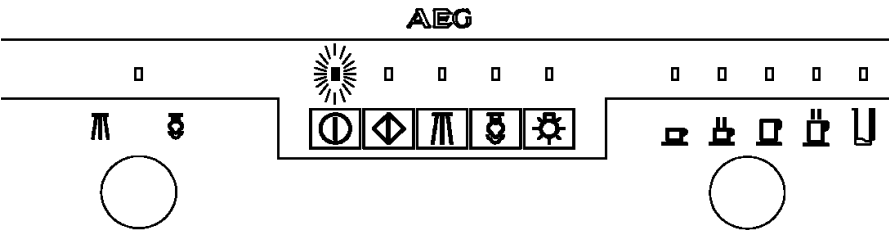


STAND-BY MODE

- Once powered and inserted into the cabinet, the machine is in stand-by mode: this will be signaled by the on/off LED blinking.



- Keep the on/off button pressed as it is shown in the figure.



- As soon as the machine is ready to operate, the LED will be kept on as it is shown in the figure. Repeat the operation to enable the STAND-BY mode again.

5. ACCESSORIES

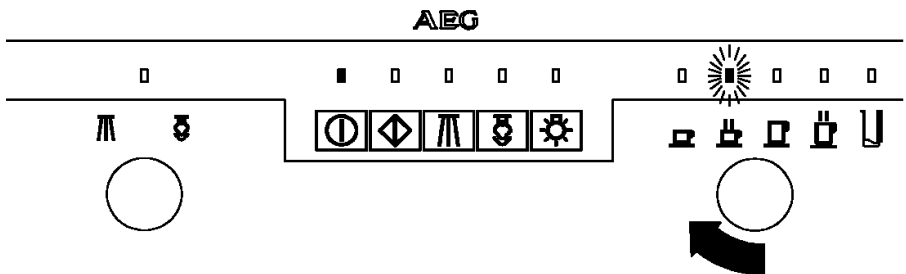
- This espresso machine is equipped with a filter holder that can receive two filters, that is:
 - for one cup
 - for two cups.
- When using a paper pod, put it in the filter for one cup.
- There is also a measuring spoon that can determine the right quantity of ground coffee exactly (approximately 7.2 g).
- This machine is also equipped with two nozzles: a nozzle is used to deliver one cup of coffee, whereas the other nozzle can serve two cups of coffee and it is provided with adjusting screw; these nozzles will alternately be screwed onto the filter holder according to the needs.

6. DRAWER (OPTIONAL)

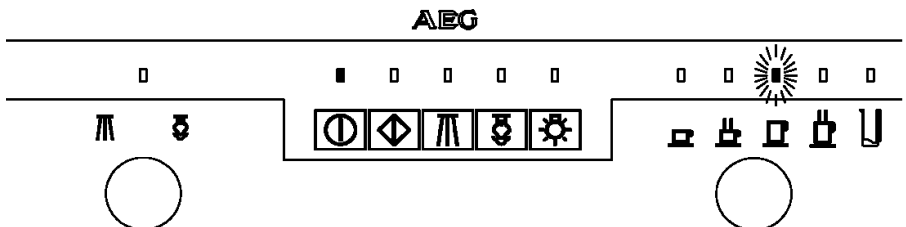
- This machine can also be provided with an optional well-equipped drawer mod. **PES 8036-m**, with front panel of stainless steel. This drawer has a lot of useful compartments:
 - a large compartment for cups and saucers
 - a basin for coffee grounds
 - a compartment for all accessories (filters, measuring spoon)
 - a tray

7. COFFEE

USING COFFEE BEANS

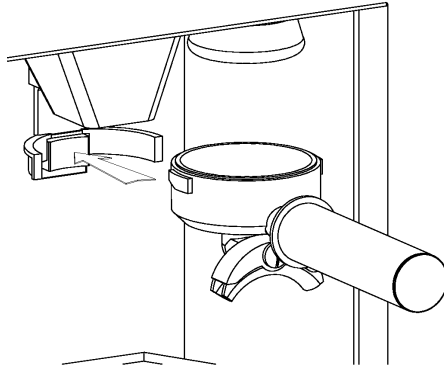


- Turn the knob (B-19) to the desired coffee measure.

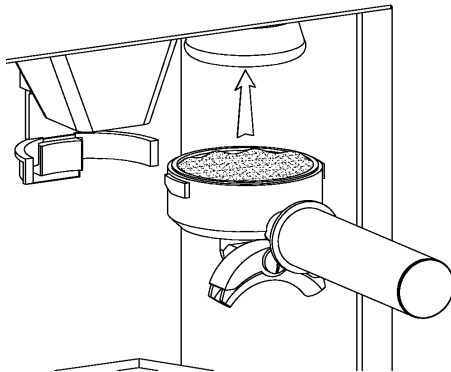


- Turning in clockwise direction will select the measure immediately on the right of that chosen before; on the contrary turning anticlockwise will select the measure immediately on the left.

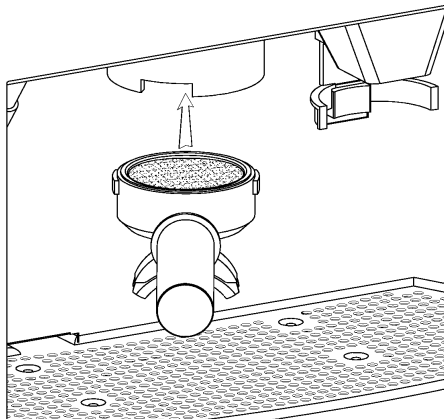
- Insert the filter holder under the coffee measuring device by pressing the proper button slightly: thus the right quantity of ground coffee will automatically fall into the filter.



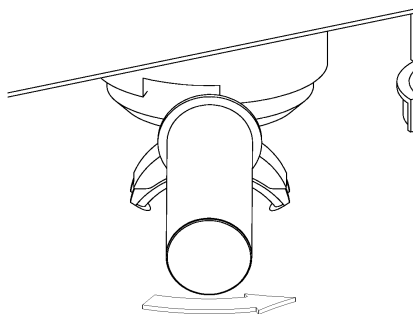
- When the filter has been filled with the desired quantity, press the ground coffee with the pressing tool



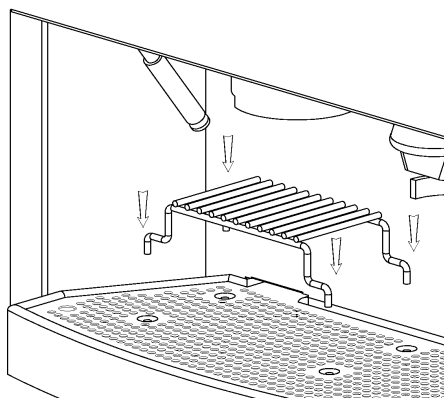
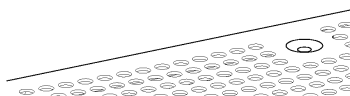
- Insert the filter holder into the locking nut correctly.



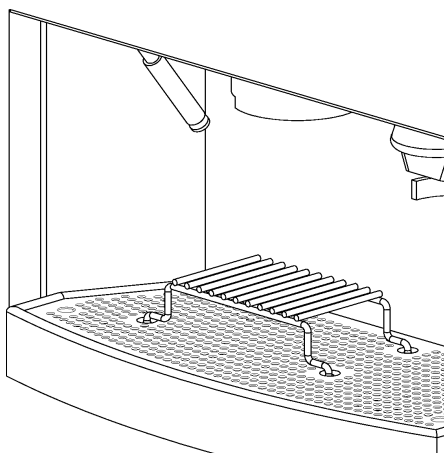
- Lock the filter holder perfectly turning its handle from left to right.

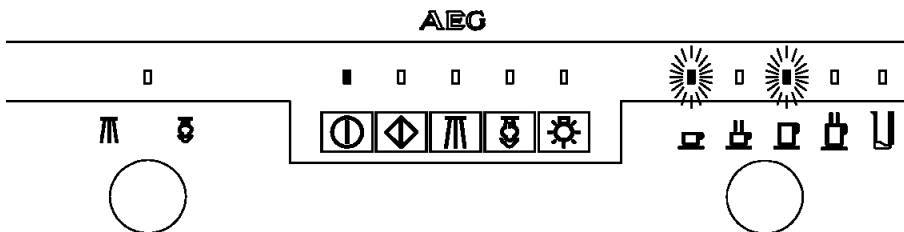


- When preparing an espresso, use the proper grille inserting its feet into the four special holes



- Lay the grille firmly checking its stability. Position the cup/s under the nozzle and make sure that the red LED of water temperature is out, or wait until it goes out.





- This machine is also prearranged to operate with paper pods, that is throwaway portions of roasted coffee (for only one cup of coffee).
- Carry out the same operations like in the case of ground coffee; after coffee has been poured into the cup, remove the filter holder from the locking nut and eliminate the used pod.

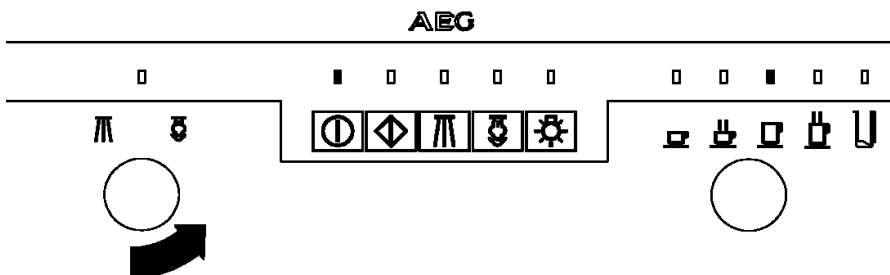
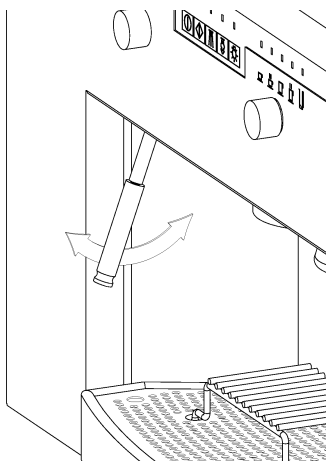


HOW TO PREPARE AN EXCELLENT ESPRESSO

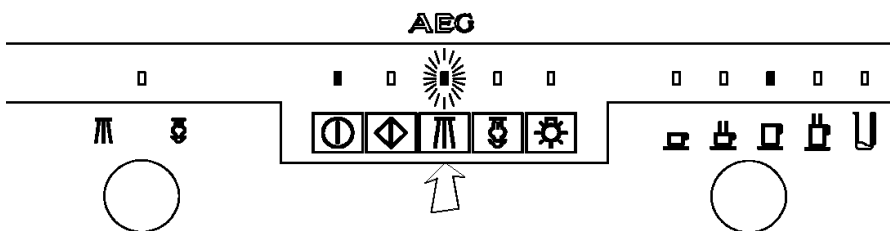
- A clean machine and the right temperature are the most important elements for preparing a good espresso.
- Make sure that filter, filter-holder and locking nut are always clean.
- Unless the machine is not used for very long periods, it should be kept on with the filter-holder inserted into the locking nut to keep it warm.
- Warm the cups with some hot water by pressing the coffee button. Thus the water remained in the boiler will be drained and the filter holder will be heated.
- After making the last cup of coffee, clean the filter holder by pressing the coffee button with no coffee; thus any remains of ground coffee that can alter the taste of the next coffee, will be eliminated.
- The brewing time for an excellent espresso should be about 15 - 25 seconds. Elements affecting this brewing time are the grinding level of the coffee, the quantity of ground coffee and how much the coffee has been pressed. The machine is calibrated to serve a good-quality coffee. If necessary, the grinding level, as well as the quantity of ground coffee can be modified (refer to Chapter 4. Instructions for the first use of the machine).
- **Useful advice:** coffee is a hygroscopic element, that is its quality and characteristics strictly depend on weather (humidity). Remember that coffee should be ground coarser if the content of humidity in the air is very high, otherwise it will become thick and come out with difficulty; on the contrary, the coffee should be ground finer in dry climates.

8. HOT WATER

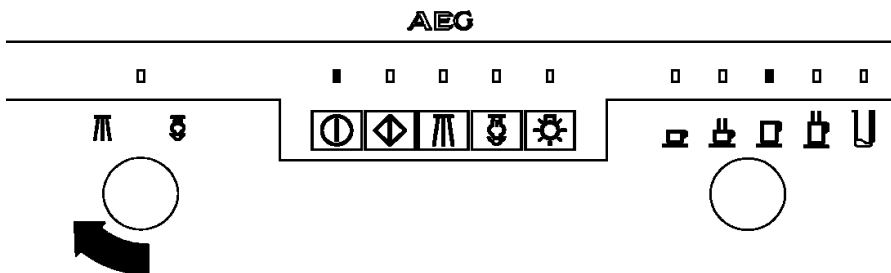
- The steam/water pipe is of foldaway type: extract by rotating as it is shown in the figure..



- Place a container under the steam/water nozzle; then turn the steam/water knob in anticlockwise direction.



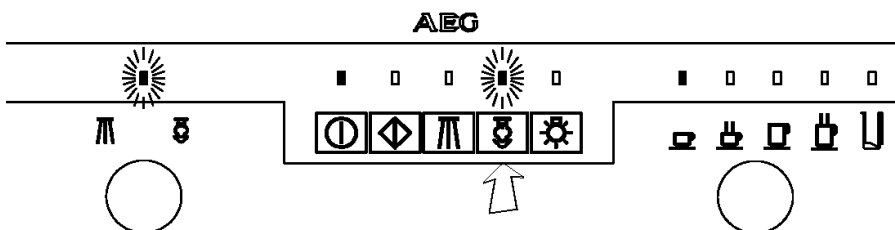
- Press the button of hot water and the nozzle will spray the quantity of water stored before; if necessary, press the button of water again to stop its spraying.



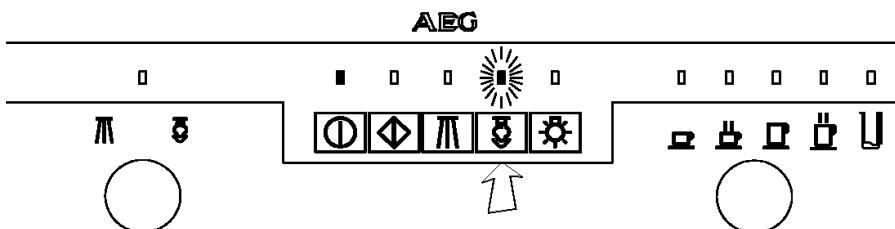
- Close the steam/water knob again.

9. STEAM

HEATING LIQUIDS

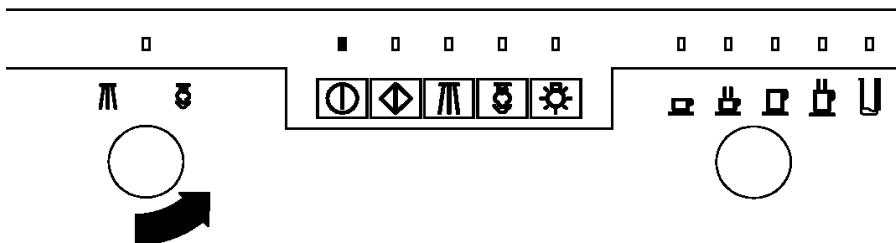


- Press the steam button once. Both the LEDs of steam and water temperature will be ON. Wait until both these LEDs go out. Pressing the steam button again will stop generating steam.



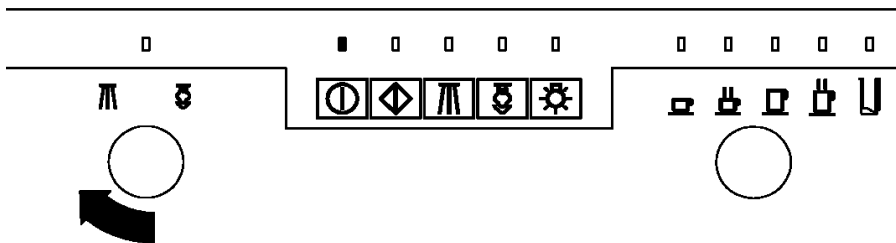
- Pressing the steam button again will check whether steam has been generated: if the LED of water temperature is kept out, steam is ready to be sprayed.




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- Place a pot with the liquid to be heated under the steam nozzle and turn the steam knob in anticlockwise direction.

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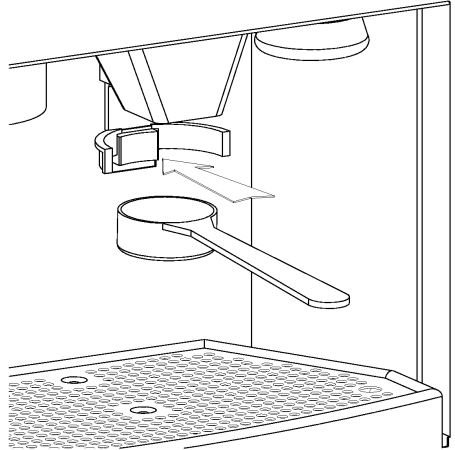


- Wait until the liquid warms up and then close the steam knob.
-  **Attention:** when preparing milk for cappuccino, shake the milk jug a little to improve the result.
-  **Caution:** never make coffee when steam is ready; if this is the case, first of all reset the water level in the boiler as it will be explained at the next paragraph.
-  **Attention:** after every steam jet press the hot water button (thus resetting the water level in the boiler).

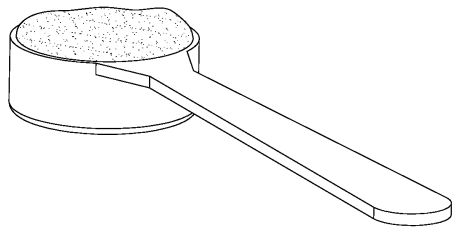
10. PROGRAMMING THE QUANTITY OF GROUND COFFEE

- **This espresso machine has already been calibrated in factory to dispense the ideal measure of ground coffee for one cup of espresso.**
- However this quantity of ground coffee can be increased or reduced, then the selected measure is stored. The programmable measure of ground coffee only refers to one cup of coffee. Grinding time for selecting a measure of double coffee is set automatically after the measure for a single coffee has been stored.

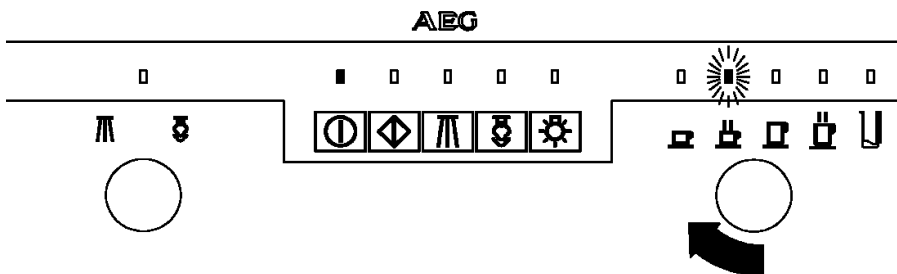
- Position the measuring spoon under the proper funnel and press the grinder button without releasing as it is shown in the figure. Thus the programming mode will be enabled after approximately 10 seconds and the grinder will start operating.



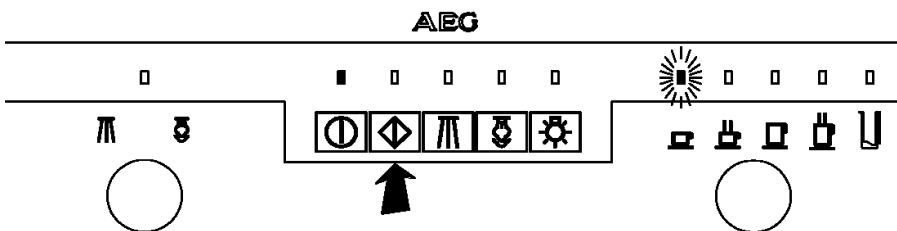
- As soon as the measuring spoon is full to the brim, release the button and this quantity will automatically be stored.



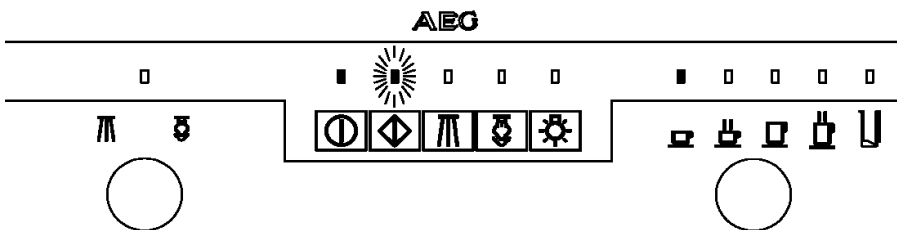
11. PROGRAMMING THE QUANTITY OF COFFEE POURED IN THE CUP



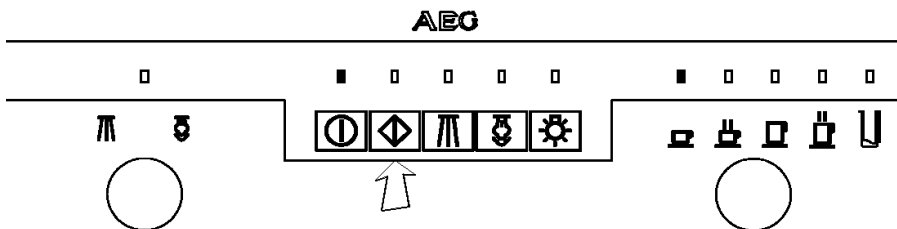
- The quantity of coffee being poured can be adjusted as desired. Turn the coffee measuring knob onto the LED of the required “coffee measure” and grind a measure of coffee in the filter holder. Insert the filter holder in the locking nut, then put one or two cups under the filter holder according to the selected programme.



- Keep the coffee button pressed for approximately 5 seconds to enter the programming mode.

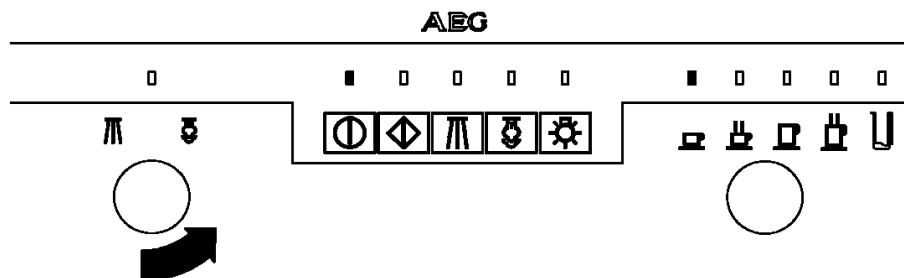


- Release the button when the coffee starts flowing out (during this operation the LED of “coffee measure” will blink).

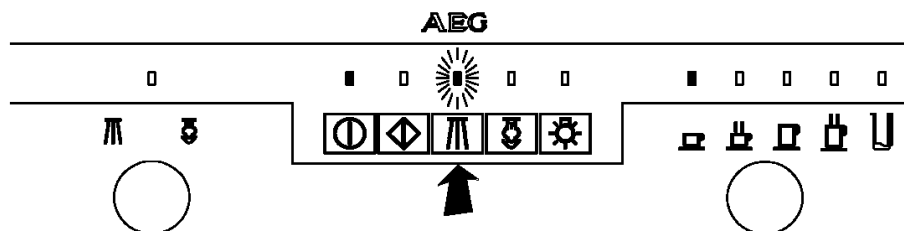


- Once obtained the desired quantity of coffee press the button again and this coffee measure will be stored automatically.

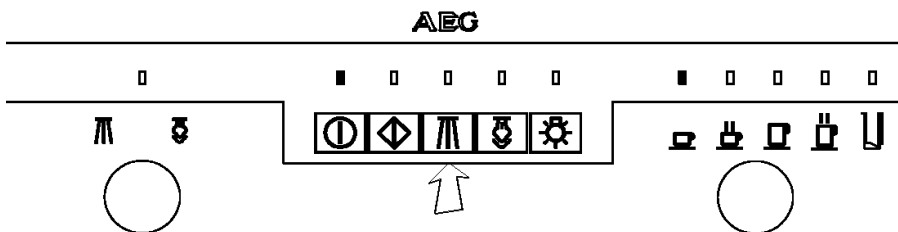
12. PROGRAMMING THE QUANTITY OF HOT WATER



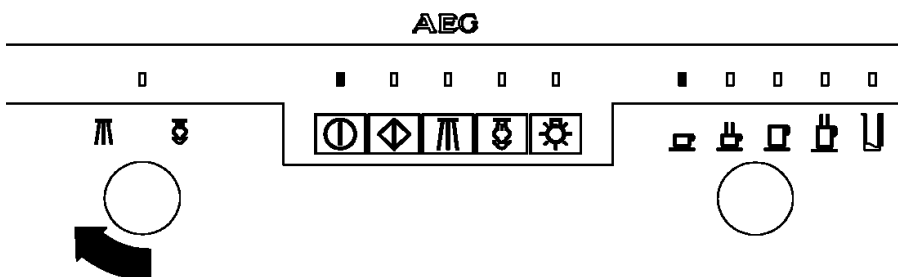
- Place a pot under the steam/water nozzle and turn the steam/water knob anticlockwise.



- Keep the water button pressed for approximately 5 seconds to enter the programming mode (during this phase the water LED will blink).



- Release the button when the water starts flowing out; then, once obtained the desired quantity of water press the button again and this measure will be stored automatically.



- Then close the steam/water knob again.

13. RECIPES

ITALIAN CAPPUCCINO

This is a normal espresso with steam-heated milk giving the coffee a milder flavour and a rich, delicious frothy topping. Serve in a large cup.

Pour some cold milk into a deep jug and heat with the steam jet, pour only the froth onto the espresso tilting and rocking the jug slightly or scoop off the froth with a spoon.

Some cocoa powder can also be dusted on the milk froth.

VIENNESE CAPPUCCINO

This variation is the result of the age-old Austrian tradition.

Prepare a 'weak' espresso on the machine for 30-35 seconds, then add hot milk topped by whipped cream. Serve in a medium-sized cup (midway between an espresso cup and a cappuccino cup).

Decorate with flakes of chocolate.

COLD ESPRESSO SHAKE

Frothy and extremely refreshing, this drink is delicious on hot days.

Prepare an espresso, add sugar and pour into a shaker with large ice cubes. Shake for few seconds.

Serve in a tumbler or flûte.

IRISH COFFE

Energy-giving and invigorating drink.

Warm a long glass and mix eight parts of hot coffee with one part whisky and brown sugar.

Gently pour some freshly whipped cream over the back of a spoon so that it floats on the coffee: the result is a layer of cool white cream on top of the hot dark coffee.

MEXICAN COFFEE

Intense and exotic.

Mix a portion of double cream, half a teaspoon of cinnamon, a pinch of nutmeg and sugar in a small cup and beat until this mixture becomes frothy.

Pour a teaspoon of chocolate syrup and the coffee into a medium-sized cup, adding a further pinch of cinnamon, and blend together.

Top with a teaspoon of vanilla-flavoured cream.

CAPPUCCINO ICE-CREAM

Heat 2 cups of espresso, $\frac{3}{4}$ cup of cream and $\frac{1}{2}$ cup of sugar in a pan up to the boiling point.

Let the mixture cool down, then put in the freezer for 4-5 hours.

Move to the refrigerator for half an hour before serving.

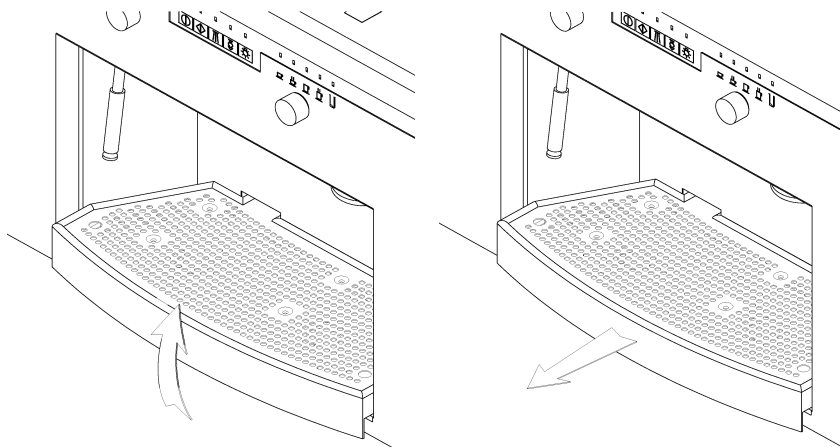
Serve two-three balls of this ice-cream in a small bowl and decorate with roasted coffee beans.

14. CLEANING

OUTER PARTS

- Clean the outer parts of the machine with a soft cloth without using aggressive detergents. Never use any abrasive sponges nor steel wool to clean the parts of steel. Dry well with a soft cloth.

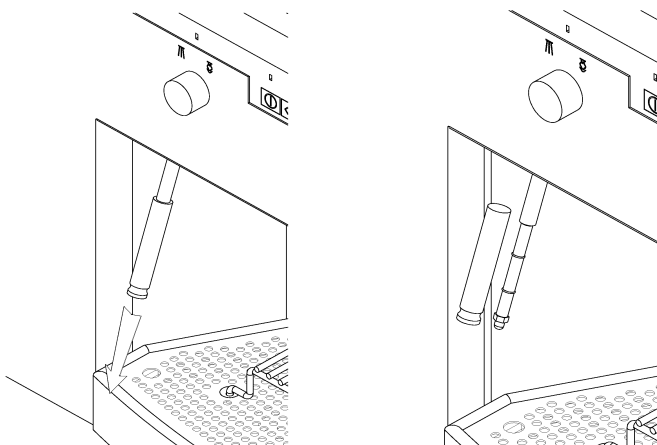
DRIP TRAY



- Remove the drip tray from the machine as it is shown in the figures above.
- Make sure that the drip tray is periodically drained to prevent any liquid from seeping out and dirtying/damaging the underlying furniture. Drip tray and relevant grille can be washed in a dishwasher.

FILTER – FILTER-HOLDER – LOCKING NUT

- Always keep filters, filter-holder and locking nut clean. In fact any coffee residue can alter the taste of the next cups of coffee and provoke leaks. Wash filters and filter holder in dishwasher every month.



- The steam nozzle should be periodically cleaned. Preparing milk for cappuccinos could dirty the inside of this nozzle. Therefore remove it as it is shown in the figures above and wash with a sponge in warm water.

Attention: Before cleaning the steam nozzle, always switch the machine off and wait for at least 20 minutes so that the steam pipe can cool down. This will avoid the risk of scalding.

WATER RESERVOIR

- If the machine is not used for long periods, change the water in the reservoir and drain the boiler by pressing the coffee button several times.
- Clean the water reservoir periodically to scrape off any scale of limestone.
- The water reservoir can be washed in a dishwasher.
- When using the decalcifying Brita filter, replace it after approximately 2000 cups of coffee or at least every six months.

CLEANING CYCLE OF THE BOILER

- This espresso machine is an appliance using water, therefore it is normal that some scale of limestone can form in its boiler.
- Then it is better to carry out the following operations every six months:
- Fill up the water reservoir with 1.5 litres of water adding half a glass of vinegar or citric acid.
- Carry out the same operations as preparing some cups of coffee (refer to the previous Chapter "Coffee"), but without ground coffee nor pods, so that only water will flow out of the filter holder until the reservoir is completely empty.
- Fill the reservoir again with cold water and repeat the above process (without using coffee as before) to rinse the boiler.

15. INSTALLATION

HOUSING INTO MODULAR FURNITURE

Installing the machine into modular furniture with proper characteristics will ensure a correct operation of the equipment.

Complying with the safety rules, ensure a proper protection against any contact with the electric components and with the parts protected only by functional insulation, by housing the machine correctly into the furniture.

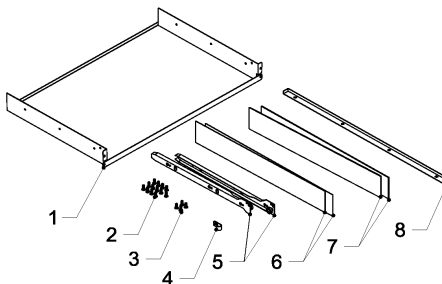
All components that guarantee protection, even a cover panel (for instance, when the machine is positioned at one of the ends of the modular furniture), should be firmly fixed so that they cannot be removed without tools.

Install this machine at a certain distance from refrigerators or freezers, because the heat it sends out can impair their functioning.

COMPONENTS FOR INSTALLING THE MACHINE

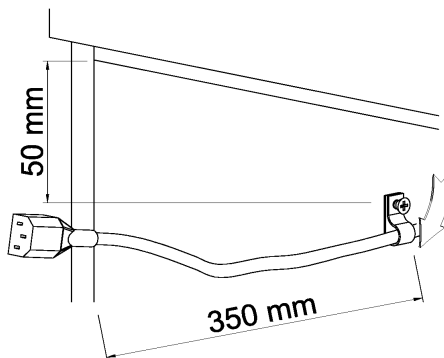
This espresso machine will be installed into cabinets with height of 380 mm and width ranging from 560 mm to 568 mm. The machine is equipped with the following components for the installation:

1. 1 fixing base
2. 13 self-threading screws 3.9X19
3. 4 screws M4X16
4. 1 cable clamp
5. 2 side slides
6. 2 side-plates of 1 mm
7. 2 side-plates of 2 mm
8. 1 aligning bar

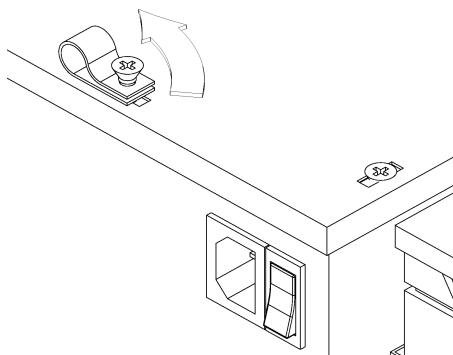


ELECTRICAL CONNECTION

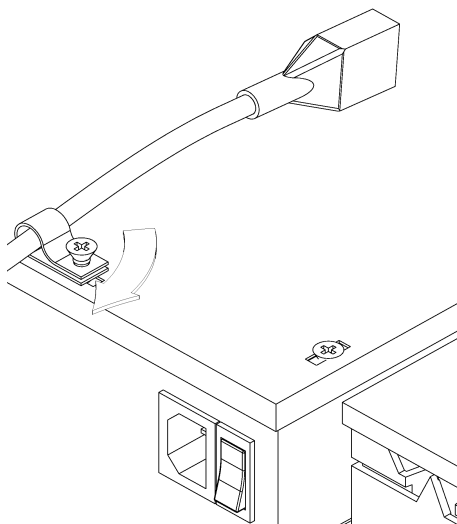
- Fix the power cord onto the left side of the cabinet using one of the self-threading screws of the equipment and the proper cable clamp as it is shown in the figure.



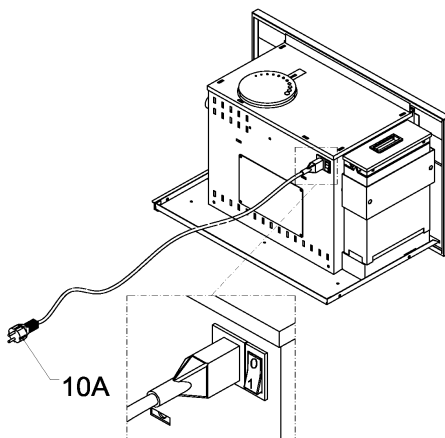
- Unscrew the cable clamp available on the machine.



- Fix the power cord onto the machine as it is shown in the figure.

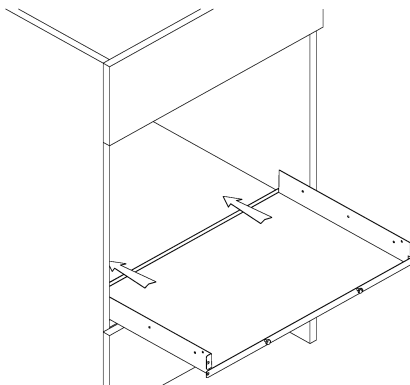


- Connect the power cord as it is shown in the figure. This machine is prearranged to be powered with single-phase voltage of 230 V (O/1/G). The power supply requires only outlets of 10 A protected by differential magnetothermal switch (230 V; 10 A; $I_{\Delta n} = 0.003$ A) with distance of at least 3 mm between contacts.

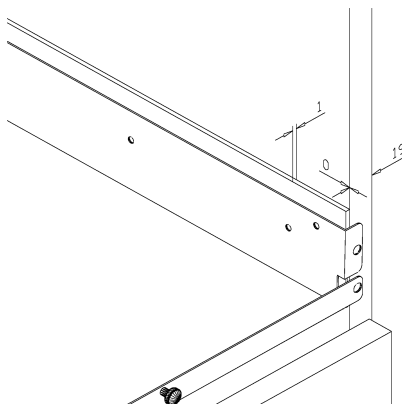
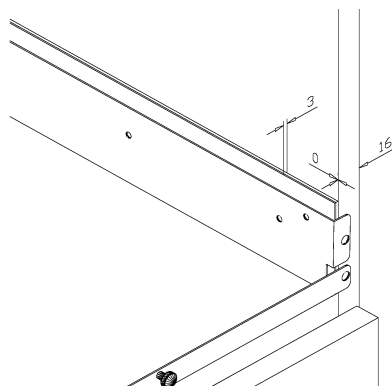


INSTALLING THE MACHINE WITHOUT DRAWER

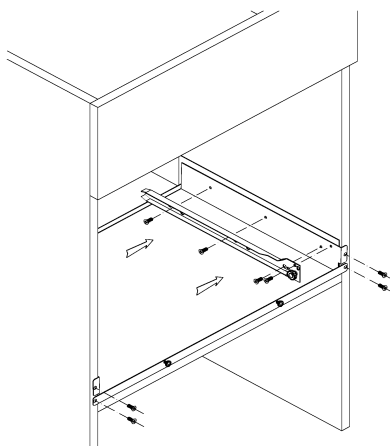
- Lay the fixing base of the machine equipment on the shelf of the cabinet.



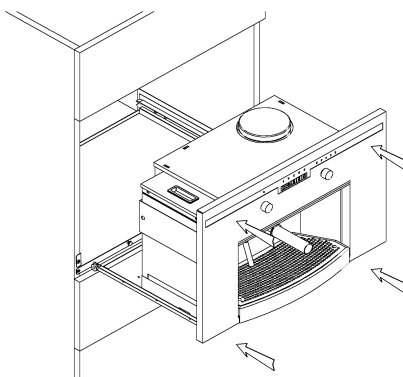
- Insert the side plates for compensating for any space. The width of the compartment housing the espresso machine depends on the thickness of the cabinet's sides. Four side plates (two being 2 mm thick and two 1 mm thick) are provided to compensate for the different possible measures. They should be used to compensate for the internal width of the compartment, leading to a width of 562/560 mm.



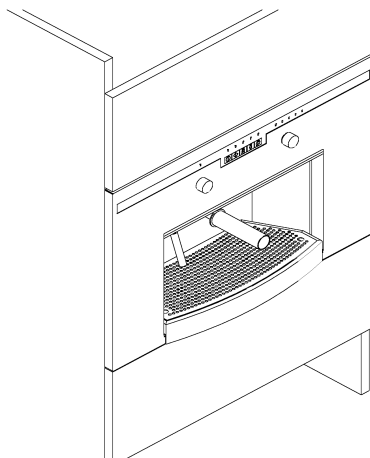
- Fix the base plate inserting 4 self-threading screws into the 4 fore holes of the same plate. Then assemble the 2 slides with the remaining 8 self-threading screws.



- Insert the machine by coupling its slides with the supports mounted onto the cabinet's sides.

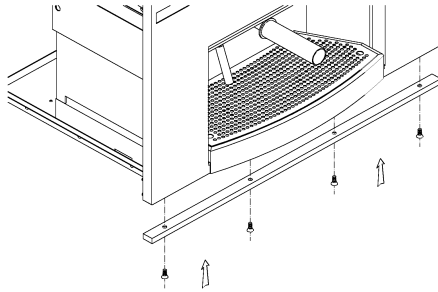


- Slide the machine into the cabinet to the stops until the safety locks close.



INSTALLING THE ALIGNING BAR

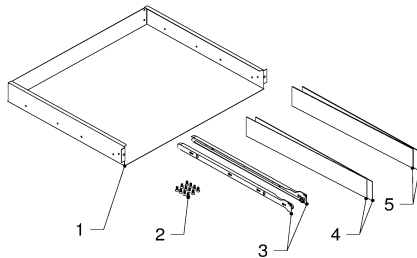
- When this espresso machine is assembled in a composition of electric household appliances, it could be installed beside a oven 10 mm higher. Align the assembly fixing the proper bar under the frontal panel with the four screws M4x16, as it is shown in the figure.



COMPONENTS FOR INSTALLING THE (OPTIONAL) DRAWER

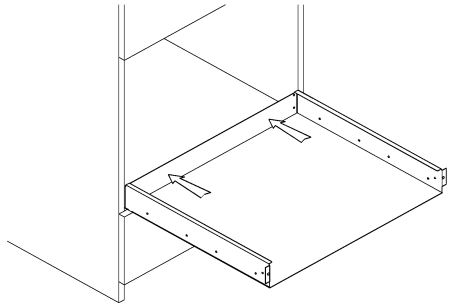
This drawer will be installed into compartments with height of 80 mm and width ranging from 560 mm to 568 mm. The espresso machine is equipped with some components for the installation:

1. 1 fixing base
2. 12 self-threading screws 3.9X19
3. 2 side slides
4. 2 side plates of 1 mm
5. 2 side plates of 2 mm

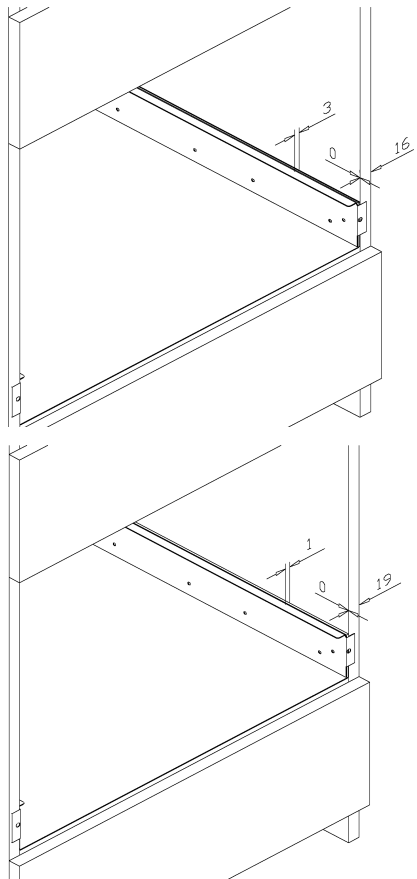


INSTALLING MACHINE + DRAWER

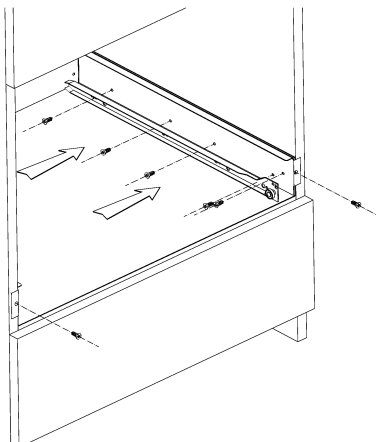
- Lay the fixing base **of the drawer** onto the proper shelf of the cabinet.



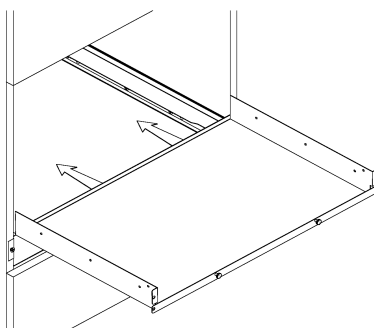
- Insert the side plates **of the drawer** for compensating for any space. The width of the compartment housing the drawer depends on the thickness of the cabinet's sides. Four side plates (two being 2 mm thick and two 1 mm thick) are provided to compensate for the different possible measures. They should be used to compensate for the internal width of the compartment, leading to a width of 562/560 mm.



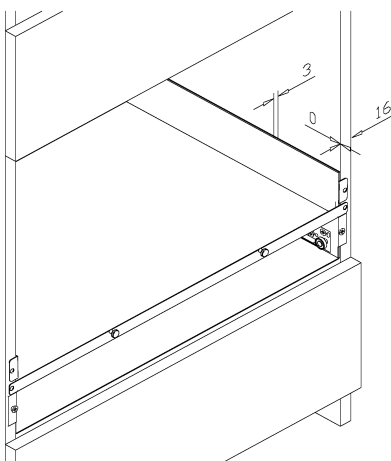
- Fix the base plate inserting 4 self-threading screws into the 4 fore holes of the plate. Then assemble the 2 slides with the remaining 10 self-threading screws. All these screws are supplied together **with the drawer**.



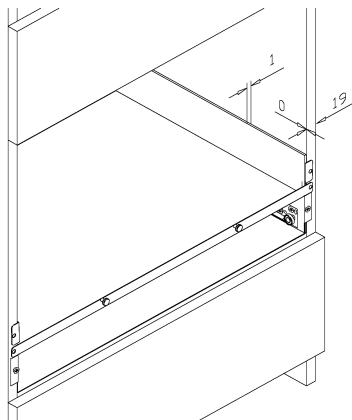
- Position the fixing base **of the machine** laying onto the fixing base of the drawer.



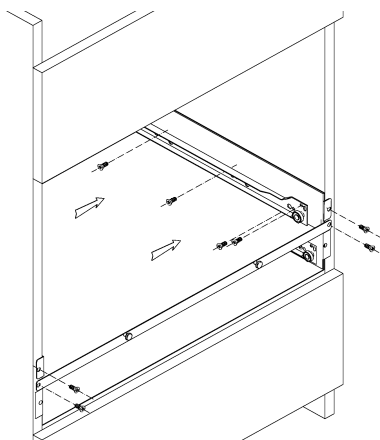
- Insert the side plates **of the machine's equipment** for compensating for any space. The width of the compartment housing the machine depends on the thickness of the cabinet's sides.



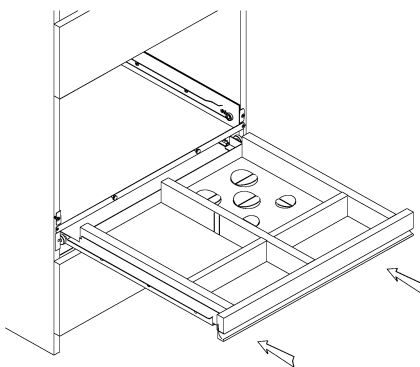
- Four side plates (two being 2 mm thick and two 1 mm thick) are provided together **with the machine**, to compensate for the different possible measures. They should be used to compensate for the internal width of the compartment, leading to a width of 562/560 mm.



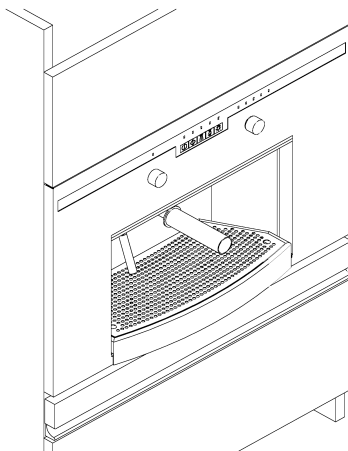
- Fix the base plate **of the machine** inserting 4 self-threading screws into the 4 fore holes of the same plate. Then assemble the 2 slides with the remaining 8 self-threading screws. All these screws are supplied together **with the machine**.



- Insert the drawer coupling its slides with those mounted onto the cabinet's sides and slide it into the cabinet to the stops.



- Insert the machine coupling its slides with those already mounted onto the cabinet's sides and slide it into the cabinet to the stops until the safety locks close.



16. WHAT TO DO IF...

If this machine does not work, please make sure that the fault is not due to:

1. no power
2. no water in the reservoir.

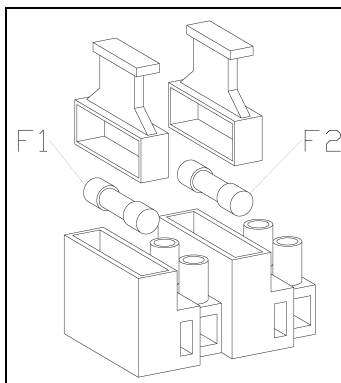
When the power cord is damaged or the machine needs servicing, please contact the nearest **After-Sales Service Centre**.

17. TECHNICAL SPECIFICATIONS

As regards the general dimensions of the machine, please see the fig. D

– Width	594 mm
– Depth	260 mm
– Height	378 mm
– Capacity of water reservoir	2.5 l
– Net weight	17 kg
– Gross weight	19 kg
– Supply voltage	230 V
– Rated power	1150 W
– Power absorbed by the heating element	1000 W
– Power absorbed by the pump	50 W
– Working pressure	12 bar
– Fuse	10 A

FUSES



F1: Fuse \varnothing 5 x 20 mm - $V_n = 250$ V - $I_n = 10$ A

F2: Fuse \varnothing 5 x 20 mm - $V_n = 250$ V - $I_n = 0.5$ A

18. DECLARATION OF GUARANTEE TERMS

SERVICE & SPARE PARTS

If you wish to purchase spare parts or require an engineer, contact your local AEG Service Force Centre by telephoning:

08705 929 929

Your telephone call will be automatically routed to the Service Centre covering your post code area.

For the address of your local Service Force Centre or for further information regarding Service Force, please visit the website at www.serviceforce.co.uk

When you contact the Service Centre they will need the following information:

- 1.** Your name & address, including post code.
- 2.** Your telephone number
- 3.** Clear and concise details of the fault.
- 4.** The model, serial and production number.

This information can be found on the rating plate. The rating plate is on the inner edge of the door on the right.

5. Date of purchase. Please note that it will be necessary to provide proof of purchase for any in guarantee service call.

In-guarantee customers should ensure that the chapter headed "What to do if..." has been read, as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

CUSTOMER CARE

For general enquiries concerning your AEG appliance or for further information on AEG products please contact our Customer Care Department by letter or telephone at the address below or visit our website at www.aeg.co.uk

Customer Care Department
AEG Domestic Appliances
55-77 High Street,
Slough,
Berkshire,
SL1 1DZ

Tel. 08705 350350 (*)

(*) Calls to this number may be recorded for training purposes.

GUARANTEE CONDITIONS

AEG offer the following guarantee to the first purchaser of this appliance.

1. The guarantee is valid for 12 months commencing when the appliance is handed over to the first retail purchaser, which must be verified by purchase invoice or similar documentation.

The guarantee does not cover commercial use.

2. The guarantee covers all parts or components which fail due to faulty workmanship or faulty materials. The guarantee does not cover appliances where defects or poor performance are due to misuse, accidental damage, neglect, faulty installation, unauthorised modification or attempted repair, commercial use or failure to observe requirements and recommendations set out in the instruction book. This guarantee does not cover such parts as light bulbs, removable glassware or plastic.

3. Should guarantee repairs be necessary the purchaser must inform the nearest AEG Service Force Centre (manufacturer's service or authorised agent). AEG reserves the right to stipulate the place of the repair (i.e. the customer's home, place of installation or AEG workshop).

4. The guarantee or free replacement includes both labour and material.

5. Repairs carried out under guarantee do not extend the guarantee period for the appliance.

Parts removed during guarantee repairs become property of AEG.

6. The purchaser's statutory rights are not affected by this guarantee.

EUROPEAN GUARANTEE

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

* The guarantee starts from the date you first purchased your product.

* The guarantee is for the same period and to the same extent for labour and parts as exist in the new country of use for this brand or range of products.

* This guarantee relates to you and cannot be transferred to another user.

* Your new home is within the European Community (EC) or European Free Trade Area.

* The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household

* The electrical supply complies with the specification given in the rating label.

* The product is installed taking into account regulations in your new country.

Before you move, please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	+33 (0)3 44 62 2929
Germany	+49 (0)800 2347378
Italy	+39 (0)800 117511
Sweden	+46 (0)8 672 5360
UK	+44 (0)1753 219899